SOF London Supper

When: Thursday, January 23rd 2020, 6.30pm pre-supper drinks, supper 7.30pm – 10pm. There will by a meeting of the SOF council commencing at 5.30pm. Dress code of Jacket & Tie for gentlemen, and smart business dress for ladies.

Event Type: Social

Location: The Lansdowne Club, 9 Fitzmaurice Place, London. W1J 5JD.

Description:

The supper is being organised by Alex Henney.

The meal will cost £45 each, excluding drinks, payable in advance. The first 10 to apply and pay who are under 30 will only pay 50% of their Supper cost.

The Menu for the evening will be:

Starter: Ham hock & pea terrine with apricot chutney. Focaccia croute & baby leaf salad.

Main: Aged British Featherblade of beef braised in ale & served with Horseradish creamed

potato, parsnip, cabbage, and braising liquor.

Dessert: Orange & treacle tart with orange sorbet.

A Vegetarian option comprising of:

Starter: Heritage tomato & burrata salad, with balsamic glaze, basil oil, and sourdough croutons.

Main: Lentil, squash, and spinach wellington with olive oil and rosemary, roasted potatoes, baby

carrots, much and brandy cream sauce.

Desert: Orange & treacle tart with orange sorbet.

Payment can be made either by cheque payable to Alex Henney, sent to Thorpe House, Lampitts Green, Wroxton, Banbury, Oxfordshire. OX15 6QH, or via BACS payment (Barclays, Sort Code 20-21-78, Account Number 40186031).

Please identify your payment by LDN SUP and your Surname. If you are making an online payment, please could you email a confirmation and whether you want the vegetarian menu or not to <u>alex.c.henney@gmail.com</u>. Please notify me of any dietary requirements by 16th January 2020.

There are a finite number of supper tickets available. Last date for booking is Thursday, 16th January 2020.

Please contact Alex Henney for further details:

E: alex.c.henney@gmail.com T: +44 (0) 7802 894 860

